

# PLAZA III

Since 1963 \* Bringing you the best of Plaza III \* Since 1963 \* Bringing you the best of Plaza III

# PLAZA III STEAK: INDOOR STOVETOP



## FILET & RIBEYE

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- 1 Turn pan on high and heat for 5 minutes.
- 2 Sprinkle steak with Plaza III Steak Seasoning and rub steak lightly with salad oil.
- 3 Place in center of cast iron pan, drizzle with 1 tsp. oil, and cook for 5 minutes.
- 4 Flip and cook for another 5 minutes.
- 5 Turn filet on its side and cook for 2 minutes before doing the same to the other side.
- 6 Using a meat thermometer, test the center of the steak for desired doneness.
- 7 Rest for 5 minutes and allow juices to redistribute before cutting. Place 1oz of the Plaza III Steak Butter in the middle of the steak to melt.

### THAWING INSTRUCTIONS:

Defrost in a refrigerator overnight and remove 20 minutes before cooking, allowing for a better sear. Or, place in a dish under running cold water.

# PLAZA III STEAK: OUTDOOR GRILL



## FILET & RIBEYE

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- 1 Turn grill to high, cover, and heat for 15 minutes.
- 2 Lightly oil a paper towel and use tongs to rub oil on the grill grates to season.
- 3 Sprinkle steak with Plaza III Steak Seasoning and rub lightly with salad oil.
- 4 Place in center of the grill, cover grill and cook for 5 minutes.
- 5 Turn steak 45-degrees on the same side and cook another 4 minutes. This will give you your steakhouse-style grill marks. Flip and cook for another 5 minutes.
- 6 Using a meat thermometer, test the center of the steak for the desired doneness. Rest for 5 minutes and allow juices to redistribute before cutting.

### THAWING INSTRUCTIONS:

Defrost in a refrigerator overnight and remove 20 minutes before cooking, allowing for a better sear. Or, place in a dish under running cold water.

# PLAZA III LOBSTER TAIL



## PREPARATION

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- 1 Cut lengthwise through the top from the shell to the tail. Crack open the shell and use your finger to gently loosen meat from the shell sides. Pull the meat out on top of the shell leaving it attached at the tail. Place in a foil-lined broiler pan.
- 2 Mix melted butter with Plaza III Seafood Seasoning, not the lemon. Spoon over the tail meat.
- 3 Broil 4-6 inches from heat source for 7-9 minutes until the top is browned and meat is cooked but still moist.
- 4 Remove from oven and place on serving plate. Spread with remaining butter mixture, then squeeze lemon over lobster. Serve immediately.

## INGREDIENTS:

- 2 Lobster Tails – for best results thaw in refrigerator overnight
- 3 tablespoons butter, melted
- 2 teaspoons Plaza III Seafood Seasoning
- 1/2 Lemon (optional)

# PLAZA III

## MAC & CHEESE



350°F OVEN

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- ① Remove from clear packaging
- ② Cover loosely with foil
- ③ Heat for 20 minutes
- ④ Stir then continue to bake for another 5 minutes (uncovered if you want it browned on top)
- ⑤ Let stand 2 minutes before serving

### THAWING INSTRUCTIONS:

Defrost in the refrigerator 8 – 10 hours, or place in a microwavable container and heat on high for 30 seconds, flip, then heat for 15 seconds.

Mac & cheese should be cooked to an internal temperature of 165°

# PLAZA III WHITE CHEDDAR POTATOES



## MICROWAVE

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- ① Remove from clear packaging
- ② Reheat on HIGH for 2 minutes
- ③ Continue on HIGH at 30 second intervals until desired temperature
- ④ Let stand 2 minutes before serving

### THAWING INSTRUCTIONS:

Defrost in the refrigerator 8 – 10 hours, or place in a microwavable container and heat on high for 30 seconds, flip, then heat for 15 seconds.

Potatoes should be cooked to an internal temperature of 165°